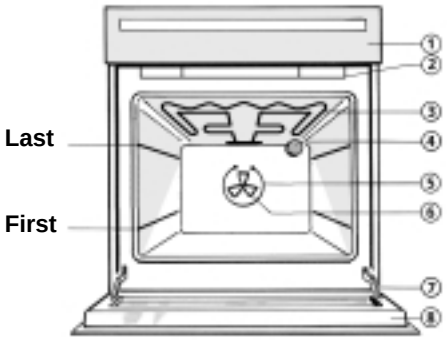
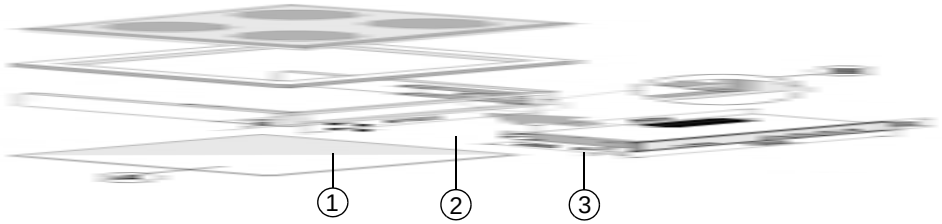


First-Last... shelf positions

1. Control panel
2. Cooling fan* (not visible)
3. Top heating element (can be lowered)
4. Oven light
5. Round heating element (not visible)
6. Fan
7. Door hinge
8. Oven cool door

***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature. After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.



1. Selector knob: to choose the oven functions.
2. Button to select and confirm the different operations (operate by single presses only).
3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures, the power levels and the cooking times (Function **P**).

ACCESSORIES
(Depending on the model)

- Grid
- Grill pan set

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	OVEN OFF	-	-
	OVEN LIGHT	-	To switch on the oven light.
	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
	FAN	160C	To cook on more than one shelf level, at the same temperature.
	GRILL	3	To grill small pieces of meat, toast, etc.
	TURBOGRILL (Grill+Fan)	3	To grill large pieces of meat.

STARTING THE OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows " StOP ".*

To start the oven:

- turn **knob 1** to **"0"**.
- press **button 2**. *The display shows "--:--".*

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

FOOD COOKING TABLES

FOOD	Function	Preheating (10 min.)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	190	70 - 90
Roast (Veal, Pork, Beef) (kg. 1)		-	2	190	60 - 80
Chicken, Rabbit, Duck		-	2	190	60 - 70
Turkey (kg. 6) + level. 3 browning		X	1	190	150 - 180
Goose (2 Kg)		X	2	190	100 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		-	2 - 3	190	65 - 75
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod		-	3	190	50 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 min.)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers		-	2	180	55 - 60
Stuffed tomatoes		-	2	180	50 - 60
Baked potatoes		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		-	3	180	40 - 50

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 min.)	Level (from the bottom)	Browning level	Cooking time (minutes)
Sirloin steaks		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	4	5	30 - 40
Pork chops		X	4	5	25 - 35
Fish		X	4	5	30 - 40
Chicken legs		X	4	5	35 - 40
Kebabs		X	4	5	30 - 35
Spare ribs		X	4	5	20 - 35
Chicken halves		X	3	5	45 - 50
Chicken halves		-	3	5	45 - 55
Whole chicken		-	3	5	60 - 70
Roast (pork, beef)		-	3	5	75 - 90
Duck		-	2	5	80 - 90
Leg of lamb		-	3	5	90 - 120
Roast beef		-	3	5	90 - 120
Baked potatoes		-	3	5	40 - 50
Swordfish cutlets		-	3	5	35 - 45

FOOD	Function	Preheating (10 min.)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		-	3	150	35 - 45
Filled pies (with cheese)		-	2	160	70 - 80
Tarts		-	3	180	45 - 50
Apple strudel		X	3	200	45 - 50
Biscuits		-	1 - 3	160	30 - 40
Cream puffs		X	1 - 3	180	40 - 50
Savoury Pies		X	3	180	55 - 60
Lasagne		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		-	2	180	45 - 50
Meringues		-	1 - 3	80	150 - 180
Vol-au-vents		X	1 - 3	190	25 - 30
Soufflés		-	2	180	55 - 65